



SEE  RESTAURANT
ST. ALBAN

MENU CARD

ST. MORITZ
ST. TROPEZ
ST. ALBAN

FOOD MENU

SPECIAL

Beluga Kaviar 30g / 50g75 / 125

APÉRITIF

Pink Cuvée 0,1l8
Champagner Blanc de Blancs 0,1l 14
Aperol Spritz, Hugo 11
Sarti Spritz..... 11
Lillet Wild Berry 11
Pink Gin Tonic 13
Gin Mare Tonic Fever Tree 15

APÉRITIF NON ALCOHOLIC

FIRST8 Kombucha (Pink Grapefruit oder Ingwer Limette).....8
Crodino Spritz9
Hugo 10
Gin Tonic 12

STARTERS

Oysters Gillardeau No. 2 (per Piece)7
3 Oysters + 1 Glass of Champaign + 1 Foccacia36
Bruschetta toasted Italian bread topped with a mix of tomatoes, olive oil, basil, black pepper, parmesan cheese9
Truffeled hash brown fries Topped with freshly grated parmesan cheese and truffeled mayonnaise on the side17
Grilled red peppers filled with feta arugula, Kalamata olives..... 16
2 baked breaded goat cheese patties sesame seeds, arugula, cranberry sauce 16
Burrata creamy mozzarella, Prosciutto di San Daniele, arugula, basil, cherry tomatoes 21
Seafood salad Mixed seafood, red peppers, tomatoes, celery stalks, organic garlic, onions 21
Sashimi Tuna grilled Center Cut 100g wakame seaweed salad, soy sauce, wasabi mayonnaise 21
Tuna tartare super sashimi Fried rice paper, pink ginger, wasabi mayonnaise 21
Fresh baked wood fired pizza bread with organic garlic and oregano7

Food shared on an extra plate 3,-.
small portion 2,-.

SALADS

Mixed Salat (mixed greens, tomatoes, cucumbers, onions, lettuce seeds)	11
Mixed Salat as a small side salad)	9
Mediterranean Salat (mixed greens, tomatoes, cucumbers, feta, Kalamata olives, onions)	20
Salad platter with chicken (mixed salad, grilled free range corn fed chicken breast)	25
Salad platter with prawns (mixed salad, grilled organic prawns)	38

FISH GRILLED

Fish plate (sea bass fillet, sea bream fillet, wild-caught shrimp with slightly mashed spinach potatoes and tartar sauce)....	39
Salmon fillet (Waterhouse organic quality, with grilled vegetables, rosemary potatoes, lemon and lemon butter)	35
Tuna fillet Sashimi AAA Quality Center-Cut 180g (with mixed salad and soy sauce).....	39
Grilled king prawns (with buttered white rice and sauce tartar)	39
Grilled baby calamari.....	33
Scamplamari (grilled king prawns and baby calamari with slightly mashed spinach, potatoes, lemon and garlic oil).....	35

MEAT

Beef Burger (organic beef, braised onions, bacon, lettuce, tomatoes, homemade burger sauce and sweet potatoe fries)....	27
Wiener Schnitzel (breaded veal loin, cranberry sauce, lemon and French fries).....	35
Free range corn fed chicken breast (with rosemary potatoes, grilled vegetables and veal jus)	29
Beef fillet 200g (US Choice beef tenderloin, rosemary potatoes, grilled vegetables and veal jus).....	52
Sliced beef fillet (with fresh black truffle, organic sliced beef, fresh truffle, arugula, tomatoes, Parmesan cheese).....	42

CROATIAN SPECIALTIES

Pljeskavica (grilled organic minced beef and pork steak filled with feta *)	23
Cevapcici (grilled organic minced beef and pork rolls *)	21
Raznjici (grilled organic marinated pork neck skewers*)	22
Pola-Pola (grilled organic marinated pork neck skewers, organic minced beef and pork rolls*).....	22

PASTA & VEGGIE

Veggie-Burger (Beyond Meat, organic mountain cheese, onions, lettuce, tomatoes, sweet potatoe fries)	24
Spaghetti Aglio & Olio (organic garlic, olive oil, hot peppers)	16
Spaghetti Prawns (grilled prawns, organic garlic, olive oil)	35
Spaghetti Calamari (grilled calamaris, organic garlic, olive oil).....	29
Truffled Linguine pasta (fresh black Italian summer truffle, truffle pesto, arugula, parmesan cheese).....	29

*Croatian specialties with Djuvec rice, french fries, ajvar and onions.

We only use organic meat.

Food shared on an extra plate 3,-.

PIZZA WOOD-FIRED OVEN

Margherita (basil)	15
Funghi (mushrooms)	16
Salami (Milanese salami)	17
Prosciutto (master butcher's ham)	17
Regina (master butcher's ham, mushrooms)	18
Verdure (zucchini, eggplants, mixed peppers, mushrooms, onions)	18
Sarda (anchovies, olives)	19
Capricciosa (master butcher's ham, mushrooms, artichokes)	19
Vulcano (spicy salami, hot chili peppers)	19
Quattro Stagioni (master butcher's ham, mushrooms, pepperonies, artichokes)	20
Tuna (tuna, onions)	20
Parma-Rucola (prosciutto italiano ham, arugula, Parmesan cheese)	21
Bio-Lachs (grilled organic salmon fillet, arugula)	23
St. Alban (grilled organic prawns and calamari)	24
Trüffel (black truffle, truffle oil, buffalo mozzarella)	26

DESSERTS

Homemade chocolate souffle (warm semi-liquid chocolate cake, Vanilla ice cream)	15
Creme Brulée (with raspberry sorbet and fresh berries)	10
American Cheesecake (with raspberry sorbet and fresh berries)	11
Homemade Tiramisu (egg free)	9
Homemade French Crepes (with apricot jam, icing sugar)	9
Homemade French Crepes (with chocolate sauce, nuts, Vanilla ice cream, icing sugar)	12
Hot cheesecake or apple strudel (with Vanilla ice cream and whipped cream)	11
Iced apricot (apricot ice cream dumplings, crumble, fresh berries)	10
Tartufo (white chocolate, dark chocolate or pistachio)	9
Sorbet (to choose from: lemon, raspberry, mango)	4
Lemon sorbet with Vodka	8
Scoop of Mövenpick ice cream (Vanilla, Strawberry, Chocolate)	3
Iced coffee or iced chocolate (with Vanilla ice cream and whipped cream)	10
Affogato (double espresso with 1 scoop of Vanilla ice cream on the side)	8

Every Pizza with San Marzano tomatoe sauce and Mozzarella Fior di Latte.
Food shared on an extra plate 3,-.

BEVERAGE MENU

NON ALCOHOLIC DRINKS

Bottle of Acqua Fiordilino Naturale or frizzante 0,75l	8
Table water "Seewasser" sparkling or still 0,75l	6
Table water "Seewasser" sparkling or still 0,2l	3
„Seewasser“ bottles sparkling/still with cap for sale 0,2l	12
„Seewasser“ bottles sparkling/still with cap for sale 0,5l	14
„Seewasser“ bottles sparkling/still with cap for sale 0,75l	15
Bottle of Paulaner Spezi* 0,33l	5
Bottle of Coca Cola* 0,33l	5
Bottle of Coca Cola light* 0,33l	5
Bottle of Paulaner lemonade orange* or lemon* 0,33l	5
Bottle of Almdudler 0,33l	5
Monaco Bitter Lemon* 0,23l	5
Monaco Tonic* 0,23l	5
Monaco Ginger Ale* 0,23l	5
Iced Tea Lemon / Blueberry / Peach 0,33l	6
Red Bull 0,25l	6
FIRST8 Kombucha (pink Grapefruit or ginger Lime).....	8

ORGANIC JUICES CHIEMSEER PURE

Apple 0,2l / 0,4l.....	5 / 6
Orange 0,2l / 0,4l	5 / 6
Currant 0,2l / 0,4l.....	5 / 6
Passion fruit 0,2l / 0,4l.....	5 / 6
Rhubarb 0,2l / 0,4l	5 / 6
Pineapple 0,2l / 0,4l	5 / 6

ORGANIC JUICES CHIEMSEER SPRITZER

Apple 0,2l / 0,4l.....	3 / 5
Orange 0,2l / 0,4l	3 / 5
currant 0,2l / 0,4l	3 / 5
passion fruit 0,2l / 0,4l.....	3 / 5
Rhubarb 0,2l / 0,4l	3 / 5
Pineapple 0,2l / 0,4l	3 / 5

BEERS

Draft beer Münchner Hell 0,3l / 0,5l	4,5 / 5,5
Wheat beer Hopf 0,5l	6
Mixed beer drink* 0,5l	6
Light beer non alcoholic 0,5l	5,5
Wheat beer non alcoholic Hopf 0,5l	6
Pils beer Fürstenberg 0,33l	5
Mixed beer non alcoholic naturally cloudy Hacker Pschorr 0,5l	6

COFFEE & HOT DRINKS

Cup of coffee	4
Cappuccino	5
Espresso	3
Espresso Macchiato	4
Double espresso	5
Latte Macchiato	5

TEAS BIOTEAQUE CHIEMGAUER TEA MANUFACTURE (IN A TEAPOT)

Schwarzer Beni organic black tea Ceylon	6
Gfeida Maxi organic herbal tea local mixture	6
Guada Luggi organic mountain herbal tea	6
Fesche Fini organic Rooibos tea lemon-vanilla	6
Scheene Leni organic fruit tea forest fruit raspberry	6
Frische Resi organic green tea lime-ginger	6

DESSERT WINES

White dessert wine „today's special"	
Grahams 10 year old Tawny port, Portugal 5cl	9
Quinta do Tedo Vintage 2000, Portugal 5cl	12

SPARKLING WINE 0,1L

Prosecco Gold cuvee Borgo Molino white	7
Prosecco Pink Cuvee Borgo Molino rosé	8
Champaign Blanc de Blancs Horizon Pascal Doquet	14

WHITE WINE 0,2L

GERMANY

Pinot Gris Markus Schneider	11
Pinot Blanc Markus Schneider.....	11
Sauvignon Blanc Kaitui Markus Schneider	12

CROATIA

Saints Hills, Posip, Korcula.....	14
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ITALY

Pinot Grigio	9
Lugana Ca dei Frati	13
Roero Arneis Cayega	13
Wine spritzer Pinot Grigio 0,2l / 0,5l	6 / 10

RED WINE 0,2L

CROATIA

Saints Hills Black Dalmatian, Plavac Mali, Dalmatia	13
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ITALY

Ca dei Frati Ronchedone	14
Primitivo Salento Maseria Capoforte	12
Primitivo Sessantanni Vintage	15

SPAIN

Rioja Marques de Murrieta	15
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ROSE WINE 0,2L

ITALY

Rosa di Frati	13
Rose wine spritzer 0,2l / 0,5l	6 / 10

BOTTLE SHOCK 0,75L

Schneider Blanc de Blancs	2019	65
Dom Pérignon	2013	300
Conte della Vipera Antinori	2022.....	58
Gaja Ca Marcanda Vistamare.....	2022.....	95
Sessantanni Primitivo	2019.....	56
Bodega Chacra Treinta Y Dos.....	2017.....	140

All wines are also available in 0,1l.
Please ask for our wine list as we have approx. 300 more wines.

LEGEND

IDENTIFICATION OF ADDITIVES

*preservatives, *flavor enhancer, *antioxidants, *dye,
*phosphate, *sweetener, *caffeinated, *contains quinine,
*blackened, *contains source of phenylalanine

ALLERGENS

We point out that our dishes can contain the following allergens:

Gluten, crustaceans, eggs, fish, nuts, peanuts, soy, milk products, celery,
mustard, sesame, sulfur dioxide, sulfate, lupins and molluscs

When ordering a dish we assume you have no allergic reaction on certain foods.

If you have any allergy on certain foods, please let one of our service
workers know about it. Thank you.

OPENING TIMES

Tuesday – Friday

18.00 – 22.00

warm kitchen 18.00 – 20.30

Saturday

12.00 – 15.00 and 18.00 – 22.00

warm kitchen 12.00 – 14.30 and 18.00 – 20.30

Sunday

12.00 – 15.00 and 17.00 – 21.00

warm kitchen 12.00 – 14.30 and 17.00 – 19.30

Please reserve:

www.seerestaurant-stalban.de

Business owner:

Pavic Restaurantbetrieb GmbH

Seeweg Süd 85

86911 Diessen am Ammersee

Alle prices in Euro including vat